



VIÑAS VIEJAS

Old Vines Grenache
Vintage : 2012

Grape Varieties: 100% Grenache

Vineyards:

2,200 ha at 700 meters elevation, over 40 years old in stony soils

Wine region: D.O. Cariñena (Northern Spain)

Technical data:

Alcohol:	14.0%
Ph:	3.58
Residual sugar:	6.0 gr/l
Free sulphites:	33 mg/l
Total sulphites:	130 mg/l
Volatile acidity:	0.71 gr/l
Total acidity:	5.4 gr/l

Tasting notes:

Extremely high intensity, displaying dark fruits such as mulberries, blackberries, cinnamon and hints of dry herbs.

Suggestions:

Ideal with roast meat, cooked tomatoes, toasted bread. It pairs well also with an appetizer.

Vinification:

Produced with old vines up to 100 years old, coming from the most elevated surroundings of Paniza, in the wine region of Cariñena, in the north of Spain. After crushing and de-stemming, the grape macerates for 15 days and the fermentation takes place afterwards at controlled temperature in stainless steel tanks, with several daily pumping over. After the initial fermentation the wine is drawn off and it is left in barrels so that it can undergo malolactic fermentation. Then the wine is decanted and continues aging in barrels for 6 months. Finally, the wine is bottled and stored in our underground cellar.

Certificates: IFS- International Food Standard, BRC- Global Standard Food

Recent awards: 2012 Vintage: Silver Medal. Berliner Wein Trophy 2014, 90 points and 5* (excellent value) Guia Peñin 2015 90 points Parker. Issue nr. 215. October 2014

Climate: Continental climate with very hot summers and very cold winters, and a sharp contrast in temperature between night and day. Annual precipitation is low (360 mm), while sunlight is high (2,800 hours). These factors favour intense and complex wines, full of character.

Terroir: Soils are composed of schist, chalk, loams and red clays. There are slates on the most elevated areas.

Winery: Our winery receives an average of 12 million kilograms of grapes a year and has a storage capacity of 11 million litres. Equipped with the latest wine-making technology, fermentation and stabilization take place under temperature-controlled conditions (whites at 14-18°C, reds at 26-28°C). Storage and ageing are allocated according to type of wine: young whites, rosés and reds in stainless steel; Crianzas, Reservas and Gran Reservas in our cool dark cellars, where there are 13,000 French and American oak barrels and an area for bottle-ageing. Our bottling line has a capacity of 10,000 bottles per hour.

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